

Mexican Street Corn	
Ingredients	Instructions
<ul style="list-style-type: none">• 4 ears of corn, husks removed• 2 tbsp mayonnaise• 2 tbsp Mexican crema, or sour cream• 1/2 cup cotija cheese, crumbled (or substitute with queso fresco, or parmesan, grated)• Chili powder, a few pinches to taste• Salt, to taste• 1 lime, quartered (optional garnish)• Fresh cilantro, chopped (optional garnish)	<ol style="list-style-type: none">1. Boil: In a large pot, bring salted water to a boil over high heat. Add ears of corn and cook until tender, (about 10 minutes).2. Grill Corn (optional): Preheat grill to medium-high. Grill corn, turning occasionally, until lightly charred, (about 10 minutes).3. Mix Topping: In a bowl, combine mayonnaise and Mexican crema (or sour cream).4. Coat: Brush the mixture generously over the hot corn, then sprinkle with cotija cheese, salt and chili powder.5. Serve: Garnish with a lime wedge and cilantro, if desired. Enjoy immediately while warm.